

“Live to the Fullest Cup” Latte Art Contest Guidelines and Competition Structure

July 11, 2008 @ 7pm

OUR GOAL

As baristas, our goal for “Live to the Fullest Cup” is to raise as much funds as possible for Semeon Abay and the University of Colorado Hospital Cancer Center. Without stifling the nature of competition in the latte art contest, we should all remember that our number one goal is raising funds. In that light, this contest should be FUN and not as technical and aggressive as official competitions. Friday night, we are baristas for a better cause.

TIME

Please arrive at 6pm for a short review of the competition and its goals. Be ready to start practicing on the bar at 6:15. The Fund Raiser starts at 7; we expect to start the latte art competition at 7:30 sharp.

APPAREL

Please dress casually but remember you *and* your coffee shop are on display. Feel free to represent your coffee shop if you have dress wear with its logo or name on it.

COMPETITION STRUCTURE

- Latte art contest consisting of 3 timed rounds, each with unique requirements.
- Each round the barista will be allowed 4 minutes of performance to compete.
- Barista must make as many lattes as possible with latte art within 4 minutes.
- Timekeeper will call “GO” and “STOP” to mark the start and end points of the round.
- The judges will disregard any unfinished lattes at the call of “STOP”.
- Each latte will be a 12 oz. size, double espresso using the donated espresso and whole milk.
- Etching tools and extra ingredients allowance will be determined by each round’s structure.

JUDGING AND SCORING

- Two visual judges will have same scoring criteria on a 10 pt. scale. They will award each barista the combined score of up to 20 pts. per round.
- Baristas will have 3 rounds to score up to 60 points overall.
- The top two highest scorers, (out of the 60 pts.) will win the 1st and 2nd place prizes.

Judging Criteria

Correctly pouring the announced design on the first drink
Creating identical designs in each drink (or uniqueness of designs in round 3)
Contrast between ingredients
Number of drinks made
Creativity/Complexity of design

Round 1 Traditional Latte Art

Design: Free Pour Heart or Rosetta (your choice between the two)

Ingredients: Whole milk and Espresso (double shot)

Tools: Espresso Machine, portafilter, grinder, pitcher (no etching tools)

Replication: Multiple lattes **must** have the same design as the initial design announced.

Round 2 Complex Identical Patterns

Design: Single design of your choice (etching and extra ingredients allowed)

Ingredients: Whole Milk, Espresso, and Drink Recipe Ingredients (i.e. choc. sauce, honey.)

Tools: Espresso machine, portafilter, grinder, pitcher, etching tools, spoons

Replication: Multiple lattes **must** have the same design as the initial design announced.

Round 3 Multiple Complex Patterns

Design: Multiple designs of your choice (etching and extra ingredients allowed)

Ingredients: Whole Milk, Espresso, and Drink Recipe Ingredients (i.e. choc. sauce, honey.)

Tools: Espresso machine, portafilter, grinder, pitcher, etching tools, spoons

Replication: No design can be repeated within this round.

THANK YOU

All of us at Fluid sincerely thank you for dedicating your time and energy to this event.

For any questions, concerns, corrections, please write me at Natalietybor@gmail.com or call Fluid Coffee Bar 720-519-4681